



## Schedule

### The Food Safety and Hygiene (England) Regulations 2013

**St Lawrence Private Day Nursery, High Street, Gnosall, Stafford, ST20 0EX**

#### Schedule A – Legal Requirements

No.	Item	Timescale
<b>1</b>	<b>Food Hygiene and Safety:</b>	
1.1	None	
<b>2</b>	<b>Structure and Cleaning</b>	
2.1	The foot pedal mechanism to the bin in the food preparation area did not work. This can result in staff washing their hands and touching the lid of the bin to dispose of the paper towel. Repair or replace the bin.	1 week
2.2	The shelving inside of the cupboards in the food preparation area were damaged. Repair or redecorate the shelving to leave smooth, easily cleanable surfaces.	1 month
2.3	The corner shelving in the food preparation area adjacent to the window was dirty. Clean the shelving and maintain in a clean condition.	Forthwith
2.4	The internal surface of the Russell Hobbs microwave in the food preparation area was dirty. Clean the microwave and maintain in a clean condition.	Forthwith
<b>3</b>	<b>Confidence in Management/control procedures</b>	
3.1	The suppliers list was missing from your 'Safer Food, Better Business' pack. For traceability purposes, you must provide a suppliers list which is current and reviewed on a regular basis.	1 week

#### Schedule B - Recommendations

No.	Item
<b>1</b>	<b>Food Hygiene and Safety:</b>
1.1	None
<b>2</b>	<b>Structure and Cleaning</b>
2.1	It is understood the food preparation area is to be refurbished in the very near future – new flooring, work surfaces and splashbacks. This maintenance work should go ahead as planned.



<b>3</b>	<b>Confidence in Management/control procedures</b>
3.1	<p data-bbox="323 136 552 172">Food Allergens:</p> <p data-bbox="323 210 1350 499">Businesses serving unpackaged food need to provide information about the allergenic ingredients used in the food served to customers. Information is needed for every item on the menu that contains one of the allergens listed in the legislation. This can be provided on the menu, on a chalkboard, in an information pack or verbally from a member of staff. If the allergen information is not listed clearly, in an obvious place, a notice must be displayed advising customers where the information can be obtained.</p> <p data-bbox="323 539 1361 792">The food allergens which need to be declared are: cereals containing gluten (i.e. wheat, barley, rye, oats, spelt, kamut); crustaceans, molluscs, eggs, fish, peanuts, nuts, (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide at levels above 10mg/kg, or 10 mg/litre, expressed as SO<sub>2</sub>.</p> <p data-bbox="323 833 1241 904">Online food allergen training from the Food Standards Agency is available at: <a href="http://allergytraining.food.gov.uk/english/">http://allergytraining.food.gov.uk/english/</a></p>